

**RIO
MAGDALENA**

NAVEL ORANGE • VANILLA BEAN • AMARO

Light

Dark

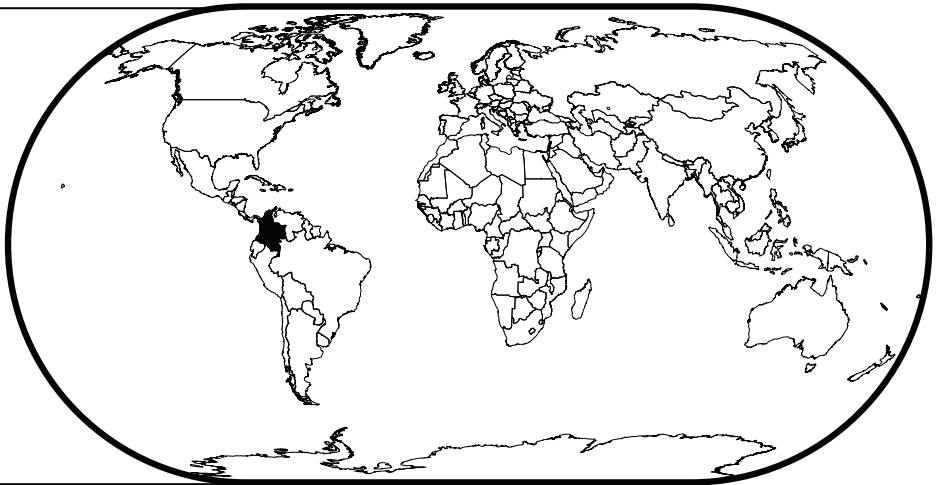
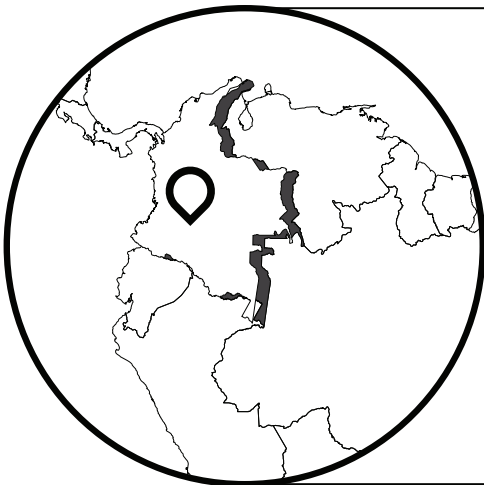
ORIGIN // COLOMBIA
 REGION // HUILA
 PRODUCER // VARIOUS
 VARIETY // CASTILLO, CATURRA, COLOMBIA
 ELEVATION // 1,750 - 2,200 M.A.S.L.
 PROCESS // WASHED

CONNECT

This coffee comes from a pretty special lot. Named “Arcoiris,” Rainbow in english, this lot of coffee was created through a careful union of several different micro-lots, resulting in a stunningly harmonious balance of flavors. Each lot added to this blend has its own unique sensory attributes and the team works hard to emphasize the effort put in by the farms, and producing families whose coffee contributes to the blend. The Rio Magdalena celebrates the handcrafted coffee-growing tradition of the producers and producing partners. The lot name “Arcoiris” nods to Colombia’s rich diversity of origins, soils, and microclimates, and our name Rio Magdalena was selected to honor the river that winds through the western half of Colombia connecting them all.

EXPERIENCE

Bright citrus, creamy floral sweetness, and rich earthiness come together to create the beautiful harmony of flavors in the Rio Magdalena. Bursting onto the scene with Naval Orange, that sweet punchy citrus is balanced by the creamy marshmallowy sweetness of Vanilla Bean. These rich bold flavors are carried through with an Amaros symphonic blend of herbs. A unique and exciting blend of flavors that you won’t want to miss out on.



REGION:
HUILA

**PROCESSING
METHOD:**
WASHED

Located in the mountainous southwest of Colombia, the Huila Department is known for the quantity and quality of coffee it produces. Its high elevation and microclimates make the region ideal for growing amazing coffee. Huila's proximity to the equator allows that quality to be produced year-round, leading to a high quantity of Cup of Excellence coffees that come out of the region each year. Coffee from Huila typically presents a complex acidity, heightened florality, and an underlying caramel sweetness.

In the washed process, the coffee cherries are first de-pulped to remove the fruit from the seed. Next, the seeds are fermented for 12 to 48 hours (based on altitude and weather conditions) to remove the remaining layer of mucilage. After the mucilage is removed, the coffee seeds are washed and laid out to dry. Over the next 36 to 40 hours the seeds are dried mechanically before being transferred onto raised beds to dry for another 8-12 days.

NOTES: